



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 23 November 2020  
DAY MONTH YEAR

Requested by: Veronica Shotts, Deputy District Director  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

9 (cohort)

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

276

How many people formally counted in this facility describe themselves as the following gender?

Female: 19

Male: 257

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other \_\_\_\_\_:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

### COVID-19 CONFIRMED CASES\*:

New Cases this week :

Total to date since March 30, 2020:

|                                     |                                 |                                  |
|-------------------------------------|---------------------------------|----------------------------------|
| Individuals Housed in GEO Facility: | <input type="text" value="12"/> | <input type="text" value="161"/> |
| ICE Detainees:                      | <input type="text" value="0"/>  | <input type="text" value="130"/> |
| ICE Employees:                      | <input type="text" value="0*"/> | <input type="text" value="2"/>   |
| GEO Employees:                      | <input type="text" value="6"/>  | <input type="text" value="108"/> |

### DOCUMENTS RECEIVED:

\*See Supplemental Notes

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☐

NOT RECEIVED ☒

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## SUPPLEMENTAL NOTES:

Request for information made on November 23rd, 2020. All population numbers current as of November 25th, 2020

### KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

### MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of November 23rd, 2020:

- 1 Health Services Administrator
- 0 Health Information Administrator\*
- 1 Medical Doctor
- 2 PAs
- 14 RNs\*\*
- 12 LPNs\*\*
- 1 Psychologist
- 1 Psychologist (part-time)
- 1 Licensed Clinical Social Worker
- 3 Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)
- 1 Administrative Assistant

\* This position was included in the staffing update for the 11/18/20 report but was not included on this week's report.

\*\* Last week's staffing update included a breakdown of full-time and part-time nursing positions. The update for this week did not include this level of specification.

### TEMPERATURE CHECKS:

Logs provided; see attached documents.

### LAW LIBRARY:

Logs provided for 11/16-20 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from zero to five detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

#### COVID -19 UPDATES:

The updated format of the COVID-19 section is to better to ensure the reader's clarity regarding reporting of tests at the facility.

The GEO Group provides contract services to both ICE and the United States Marshals Service at the Aurora Contract Detention Facility (ACDF). Per Aurora Municipal Code, the GEO Group is required to notify the Aurora Fire Department of the existence of a communicable disease or pathogen within the ACDF. The number of positive tests reported by GEO Group includes all individuals housed at the facility. This may include federal prisoners not under the supervision of ICE.

While federal prisoners are held in a separate living area from ICE detainees and they do not interact with each other, they are held in the same building. For purposes of this report, both sets of numbers are reported to provide a full picture of all infectious disease within the facility.

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of 11/26/20. Data of ICE employees was not available at the time of this report.

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of 11/27/20.

# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE: 5/15/2020

CYCLE 3 WEEK-AT-A-GLANCE

|                  | BREAKFAST  | LUNCH  | DINNER  |
|------------------|--|--|---|
| <b>MONDAY</b>    | Cinnamon Oatmeal<br>Turkey Ham<br>Pancakes<br>Syrup<br>Margarine<br>Sugar<br>Coffee<br>Milk 2 %                | Sloppy Joe on Bun<br>Potato Salad<br>Carrots<br>Lettuce & Tomato Salad<br>Dressing<br>Onion<br>Spice Cake w/ Icing<br>Fortified Sugar Free Tea           | Polish Sausage<br>Rice<br>Grilled Cabbage<br>Beans<br>Roll<br>Margarine<br>Fortified Sugar Free Beverage  |
| <b>TUESDAY</b>   | Dry Cereal<br>T-Sausage Gravy<br>Diced Potatoes<br>Fruit<br>Biscuit / Margarine<br>Sugar<br>Coffee<br>Milk 2 % | Taco Meat<br>Spanish Rice<br>Beans<br>Salsa<br>Shredded Lettuce<br>Shredded Cheese<br>Tortillas<br>Fortified Sugar Free Tea                              | Chicken Patty<br>Whipped Potatoes<br>Gravy<br>Peas & Carrots<br>Bread<br>Margarine<br>Fruit Cobbler<br>Fortified Sugar Free Beverage                |
| <b>WEDNESDAY</b> | Oatmeal<br>Turkey Sausage<br>Pancakes<br>Syrup<br>Margarine<br>Sugar<br>Coffee<br>Milk 2 %                     | Chopped BBQ Chicken<br>Pinto Beans<br>Potato Salad<br>Cole Slaw<br>Margarine<br>Bun<br>Yellow Cake / Choc Icing<br>Fortified Sugar Free Tea              | Fideo w/ Meat Sauce<br>Green Beans w/ Onions<br>Shredded Lettuce<br>Dressing<br>Garlic Bread<br>Fruit<br>Margarine<br>Fortified Sugar Free Beverage |
| <b>THURSDAY</b>  | Cream of Rice<br>Turkey Sausage<br>Coffee Cake<br>Sugar<br>Coffee<br>Milk 2 %<br>Margarine<br>Fresh Fruit      | Enchilada Casserole<br>Spanish Rice<br>Pinto Beans<br>Salsa<br>Salad/Dressing<br>Cornbread<br>Margarine<br>Baked Apple Crisp<br>Fortified Sugar Free Tea | Fajita Meat<br>Grilled Onions & Peppers<br>Refried Beans<br>Grilled Potatoes<br>Salsa<br>Margarine<br>Tortilla<br>Fortified Sugar Free Beverage     |
| <b>FRIDAY</b>    | Dry Cereal<br>Creamed Meat Gravy<br>Fried Potatoes<br>Biscuit<br>Margarine<br>Sugar<br>Coffee<br>Milk 2 %      | Tuna Salad<br>Grilled Potatoes<br>Green Beans<br>Cole Slaw<br>Ketchup<br>Bread / Margarine<br>Brownie<br>Fortified Sugar Free Tea                        | Chili Mac<br>Pinto Beans<br>Corn Salad<br>Garden Salad / Dressing<br>Roll<br>Margarine<br>Fortified Sugar Free Beverage                             |
| <b>SATURDAY</b>  | Oatmeal<br>Scrambled Eggs<br>Turkey Sausage<br>Gravy<br>Biscuit<br>Margarine<br>Sugar<br>Coffee<br>Milk 2 %    | Turkey, Sliced<br>Vegetarian Beans<br>Corn Salad<br>Mustard<br>Mayo<br>Bread<br>Margarine<br>Cake w/ Icing<br>Fortified Sugar Free Tea                   | Meatballs<br>Mixed Vegetables<br>Rice<br>Lettuce Salad<br>Dressing<br>Ketchup<br>Roll<br>Margarine<br>Fortified Sugar Free Beverage                 |
| <b>SUNDAY</b>    | Dry Cereal<br>Scrambled Eggs w/ T-Ham<br>Salsa<br>Cinnamon Roll<br>Tortilla<br>Sugar<br>Coffee<br>Milk 2 %     | Chicken Salad<br>Potato Salad<br>Carrot & Celery Sticks<br>Green Beans<br>Shredded Lettuce<br>Onion<br>Bread<br>Fortified Sugar Free Tea                 | Salisbury Steak w/ Gravy<br>Rice<br>Carrots<br>Beans<br>Tortillas<br>Strawberry Cake<br>Fortified Sugar Free Beverage                               |

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291  
Corporate Manager Food Service Menu Systems/Dietitian





# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date:

11-22-20 Time: 0200 AM Time: 1500 PM

| Shift Checklist  | AM                          |     | PM                          |     | Comments                |
|--|-----------------------------|-----|-----------------------------|-----|-------------------------|
|  | No                          | Yes | No                          | Yes |                         |
| All areas secure, no evidence of theft                 |                             | X   |                             |     |                         |
| Workers reported to work, no open sores                |                             | X   |                             |     |                         |
| no skin infections                                     |                             | X   | N/A                         |     |                         |
| no diarrhea  |                             | X   |                             |     |                         |
| Kitchen is in good general appearance                  |                             | X   |                             | X   |                         |
| All kitchen equipment operational & clean              |                             | X   |                             | X   |                         |
| All tools and sharps inventoried                       |                             | X   |                             | X   |                         |
| All areas secure, lights out, exits locked             |                             |     |                             | X   |                         |
| <b>DISH MACHINE</b>                                    | <b>Temperature</b>          |     | <b>Wash 150+</b>            |     | <b>Rinse 180+</b>       |
| Temperature according to manufacturer's specifications | Breakfast                   |     | 154                         |     | 181                     |
| and chemical agent used in Final Rinse                 | Lunch                       |     | 150                         |     | 180                     |
|  | Dinner                      |     | 150                         |     | 180                     |
| <b>POT and PAN SINK</b>                                | <b>Temperature</b>          |     | <b>Wash 110 °F+</b>         |     | <b>Rinse 110 °F+</b>    |
| Final Rinse Temps determined by chemical agent used    | Breakfast                   |     | 111                         |     | 112                     |
|  | Lunch                       |     | 110                         |     | 115                     |
|  | Dinner                      |     | 111                         |     | 115                     |
| <b>FREEZER and WALK-IN</b>                             | <b>Temperature</b>          |     | <b>Freezer 0°F or below</b> |     | <b>Walk-in 35-40 °F</b> |
| Record temperatures, Freezer and Walk-ins              | AM                          |     | -8.0                        |     | 39.8                    |
| Record temperatures, Freezer and Walk-ins              | PM                          |     | -6.2                        |     | 39.5                    |
| <b>DRY STORAGE</b>                                     | <b>Temperature 45-80 °F</b> |     | <b>Spice Room</b>           |     | <b>Store Rm</b>         |
| Record temperatures Dry Storage Areas                  | AM                          |     | 68                          |     | 68                      |
| Record temperatures, Dry Storage Areas                 | PM                          |     | 68                          |     | 68                      |
| <b>Water Temps &amp; Handwash Areas</b>                | <b>AM</b>                   |     | <b>PM</b>                   |     |                         |
|  | 105-120 °F                  |     | 105-120 °F                  |     |                         |
|  | 120                         |     | 120                         |     |                         |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™



Secure Services™

# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 11/21/2020Time: 0200 AM Time: 1430 PM

| Shift Checklist  | AM                                  |                         | PM                          |                                     | Comments  |
|--|-------------------------------------|-------------------------|-----------------------------|-------------------------------------|---|
|  | No                                  | Yes                     | No                          | Yes                                 |   |
| All areas secure, no evidence of theft                 |                                     |                         |                             |                                     |   |
| Workers reported to work, no open sores                |                                     |                         |                             |                                     |   |
| no skin infections                                     | <input checked="" type="checkbox"/> |                         |                             |                                     | BOOSTER HEATER KEEPING DISHWASHER<br>WATER TEMP |
| no diarrhea  | <input checked="" type="checkbox"/> |                         |                             |                                     |   |
| Kitchen is in good general appearance                  |                                     |                         |                             | <input checked="" type="checkbox"/> | There is no HOT<br>water 2nd Day                |
| All kitchen equipment operational & clean              | <input checked="" type="checkbox"/> |                         |                             | <input checked="" type="checkbox"/> |   |
| All tools and sharps inventoried                       | <input checked="" type="checkbox"/> |                         |                             | <input checked="" type="checkbox"/> |   |
| All areas secure, lights out, exits locked             |                                     |                         |                             | <input checked="" type="checkbox"/> |   |
| <b>DISH MACHINE</b>                                    | <b>Temperature</b>                  |                         | <b>Wash 150+</b>            | <b>Rinse 180+</b>                   |   |
| Temperature according to manufacturer's specifications | Breakfast                           |                         | 164                         | 185                                 |   |
| and chemical agent used in Final Rinse                 | Lunch                               |                         |                             |                                     |   |
|  | Dinner                              |                         | 168                         | 182                                 | NO HOT WATER                                    |
| <b>POT and PAN SINK</b>                                | <b>Temperature</b>                  |                         | <b>Wash 110 °F+</b>         | <b>Rinse 110 °F+</b>                | <b>200 ppm</b>                                  |
| Final Rinse Temps determined by chemical agent used    | Breakfast                           |                         | 110                         | 110                                 | 200 ppm   |
|  | Lunch                               |                         | 110                         | 110                                 | 200 ppm   |
|  | Dinner                              |                         | 111                         | 111                                 | 200 ppm   |
| <b>FREEZER and WALK-IN</b>                             | <b>Temperature</b>                  |                         | <b>Freezer 0°F or below</b> | <b>Walk-in 35-40 °F</b>             | <b>Walk-in 2 35-40 °F</b>                       |
| Record temperatures, Freezer and Walk-ins              | AM                                  |                         | -3.9                        | 36.9                                | 38.2  |
| Record temperatures, Freezer and Walk-ins              | PM                                  |                         | -4.7                        | 38.3                                | 39.6  |
| <b>DRY STORAGE</b>                                     | <b>Temperature 45-80 °F</b>         |                         | <b>Spice Room</b>           | <b>Store Rm</b>                     |   |
| Record temperatures Dry Storage Areas                  | AM                                  |                         | 68                          | 68                                  |   |
| Record temperatures, Dry Storage Areas                 | PM                                  |                         | 68                          | 68                                  |   |
| <b>Water Temps &amp; Handwash Areas</b>                | <b>AM</b><br>105-120 °F             | <b>PM</b><br>105-120 °F |                             |                                     |   |
|  | 105                                 | 120                     |                             |                                     |   |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 11/20/2020

Time: 0740 AM Time: 1730 PM

| Shift Checklist  | AM                          |                         | PM                          |                         | Comments                     |
|--|-----------------------------|-------------------------|-----------------------------|-------------------------|------------------------------|
|  | No                          | Yes                     | No                          | Yes                     |                              |
| All areas secure, no evidence of theft                 |                             |                         |                             |                         | BOOSTER HEATER KEEPING       |
| Workers reported to work, no open sores                |                             |                         |                             |                         | DISH MACHINE AT PROPER TEMPS |
| no skin infections                                     |                             |                         |                             |                         |                              |
| no diarrhea  |                             |                         |                             |                         |                              |
| Kitchen is in good general appearance                  |                             |                         |                             |                         |                              |
| All kitchen equipment operational & clean              |                             |                         |                             |                         |                              |
| All tools and sharps inventoried                       |                             |                         |                             |                         |                              |
| All areas secure, lights out, exits locked             |                             |                         |                             |                         |                              |
| <b>DISH MACHINE</b>                                    | <b>Temperature</b>          |                         | <b>Wash 150+</b>            | <b>Rinse 180+</b>       |                              |
| Temperature according to manufacturer's specifications | Breakfast                   |                         | 164                         | 186                     |                              |
| and chemical agent used in Final Rinse                 | Lunch                       |                         | 165                         | 180                     |                              |
|  | Dinner                      |                         | 165                         | 180                     |                              |
| <b>POT and PAN SINK</b>                                | <b>Temperature</b>          |                         | <b>Wash 110 °F+</b>         | <b>Rinse 110 °F+</b>    | <b>200 ppm</b>               |
| Final Rinse Temps determined by chemical agent used    | Breakfast                   |                         | 110                         | 115                     | 200 ppm                      |
|  | Lunch                       |                         | 111                         | 113                     | 200 ppm                      |
|  | Dinner                      |                         | 112                         | 113                     | 200 ppm                      |
| <b>FREEZER and WALK-IN</b>                             | <b>Temperature</b>          |                         | <b>Freezer 0°F or below</b> | <b>Walk-in 35-40 °F</b> | <b>Walk-in 2 35-40 °F</b>    |
| Record temperatures, Freezer and Walk-ins              | AM                          |                         | -2.9                        | 36.8                    | 38.2                         |
| Record temperatures, Freezer and Walk-ins              | PM                          |                         | -3.8                        | 38.7                    | 39.4                         |
| <b>DRY STORAGE</b>                                     | <b>Temperature 45-80 °F</b> |                         | <b>Spice Room</b>           | <b>Store Rm</b>         |                              |
| Record temperatures Dry Storage Areas                  | AM                          |                         | 68                          | 67                      |                              |
| Record temperatures, Dry Storage Areas                 | PM                          |                         | 67                          | 67                      |                              |
| <b>Water Temps &amp; Handwash Areas</b>                | <b>AM</b><br>105-120 °F     | <b>PM</b><br>105-120 °F |                             |                         |                              |
|  | 108                         | 109                     |                             |                         |                              |

2-Ham  
Signature, Cook Supervisor (AM)

11/20/2020  
DATE

[Signature]  
Signature, Cook Supervisor (PM)

SHH  
FOOD SERVICE MANAGER

11.23.20  
DATE



# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

**Date:** 11-19-20 **Time:** 0700 AM **Time:** 1600 PM

| Shift Checklist  | AM                          |     | PM                          |     | Comments                |
|--|-----------------------------|-----|-----------------------------|-----|-------------------------|
|  | No                          | Yes | No                          | Yes |                         |
| All areas secure, no evidence of theft                 |                             | X   |                             |     |                         |
| Workers reported to work, no open sores                |                             | X   |                             |     |                         |
| no skin infections                                     |                             | X   |                             |     |                         |
| no diarrhea  |                             | X   |                             |     |                         |
| Kitchen is in good general appearance                  |                             | X   |                             | X   |                         |
| All kitchen equipment operational & clean              |                             | X   |                             | X   |                         |
| All tools and sharps inventoried                       |                             | X   |                             | X   |                         |
| All areas secure, lights out, exits locked             |                             |     |                             | X   |                         |
| <b>DISH MACHINE</b>                                    | <b>Temperature</b>          |     | <b>Wash 150+</b>            |     | <b>Rinse 180+</b>       |
| Temperature according to manufacturer's specifications | Breakfast                   |     | <u>156</u>                  |     | <u>181</u>              |
| and chemical agent used in Final Rinse                 | Lunch                       |     | <u>155</u>                  |     | <u>185</u>              |
|  | Dinner                      |     | <u>155</u>                  |     | <u>185</u>              |
| <b>POT and PAN SINK</b>                                | <b>Temperature</b>          |     | <b>Wash 110 °F+</b>         |     | <b>Rinse 110 °F+</b>    |
| Final Rinse Temps determined by chemical agent used    | Breakfast                   |     | <u>112</u>                  |     | <u>113</u>              |
|  | Lunch                       |     | <u>110</u>                  |     | <u>115</u>              |
|  | Dinner                      |     | <u>110</u>                  |     | <u>115</u>              |
| <b>FREEZER and WALK-IN</b>                             | <b>Temperature</b>          |     | <b>Freezer 0°F or below</b> |     | <b>Walk-in 35-40 °F</b> |
| Record temperatures, Freezer and Walk-ins              | AM                          |     | <u>-5.4</u>                 |     | <u>39.4</u>             |
| Record temperatures, Freezer and Walk-ins              | PM                          |     | <u>-6.8</u>                 |     | <u>39.4</u>             |
| <b>DRY STORAGE</b>                                     | <b>Temperature 45-80 °F</b> |     | <b>Spice Room</b>           |     | <b>Store Rm</b>         |
| Record temperatures Dry Storage Areas                  | AM                          |     | <u>68</u>                   |     | <u>68</u>               |
| Record temperatures, Dry Storage Areas                 | PM                          |     | <u>68</u>                   |     | <u>68</u>               |
| <b>Water Temps &amp; Handwash Areas</b>                | <b>AM</b>                   |     | <b>PM</b>                   |     |                         |
|  | 105-120 °F                  |     | 105-120 °F                  |     |                         |
|  | <u>120</u>                  |     | <u>120</u>                  |     |                         |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date:

11-18-20 Time: 0200 AM Time: 1500 PM

| Shift Checklist  | AM                          |     | PM                          |     | Comments                |
|--|-----------------------------|-----|-----------------------------|-----|-------------------------|
|  | No                          | Yes | No                          | Yes |                         |
| All areas secure, no evidence of theft                 |                             | X   |                             |     |                         |
| Workers reported to work, no open sores                |                             | X   | X                           |     |                         |
| no skin infections                                     |                             | X   | X                           |     |                         |
| no diarrhea  |                             | X   | X                           |     |                         |
| Kitchen is in good general appearance                  |                             | X   |                             | X   |                         |
| All kitchen equipment operational & clean              |                             | X   |                             | X   |                         |
| All tools and sharps inventoried                       |                             | X   |                             | X   |                         |
| All areas secure, lights out, exits locked             |                             |     |                             | X   |                         |
| <b>DISH MACHINE</b>                                    | <b>Temperature</b>          |     | <b>Wash 150+</b>            |     | <b>Rinse 180+</b>       |
| Temperature according to manufacturer's specifications | Breakfast                   |     | 154                         |     | 183                     |
| and chemical agent used in Final Rinse                 | Lunch                       |     | 151                         |     | 182                     |
|  | Dinner                      |     | 155                         |     | 184                     |
| <b>POT and PAN SINK</b>                                | <b>Temperature</b>          |     | <b>Wash 110 °F+</b>         |     | <b>Rinse 110 °F+</b>    |
| Final Rinse Temps determined by chemical agent used    | Breakfast                   |     | 111                         |     | 113                     |
|  | Lunch                       |     | 121                         |     | 125                     |
|  | Dinner                      |     | 112                         |     | 113                     |
| <b>FREEZER and WALK-IN</b>                             | <b>Temperature</b>          |     | <b>Freezer 0°F or below</b> |     | <b>Walk-in 35-40 °F</b> |
| Record temperatures, Freezer and Walk-ins              | AM                          |     | -7.4                        |     | 39.8                    |
| Record temperatures, Freezer and Walk-ins              | PM                          |     | -6.5                        |     | 38.6                    |
| <b>DRY STORAGE</b>                                     | <b>Temperature 45-80 °F</b> |     | <b>Spice Room</b>           |     | <b>Store Rm</b>         |
| Record temperatures Dry Storage Areas                  | AM                          |     | 68                          |     | 68                      |
| Record temperatures, Dry Storage Areas                 | PM                          |     | 68                          |     | 68                      |
| <b>Water Temps &amp; Handwash Areas</b>                | <b>AM</b>                   |     | <b>PM</b>                   |     |                         |
|  | 105-120 °F                  |     | 105-120 °F                  |     |                         |
|  | 120                         |     | 120                         |     |                         |

Signature, Cook Supervisor (AM)

DATE

11-18-2020

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

11-18-20



# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 11.17 Time: 0700 AM Time: 1800 PM

| Shift Checklist  | AM                          |                                     | PM                                  |                                     | Comments                  |
|--|-----------------------------|-------------------------------------|-------------------------------------|-------------------------------------|---------------------------|
|  | No                          | Yes                                 | No                                  | Yes                                 |                           |
| All areas secure, no evidence of theft                 |                             | <input checked="" type="checkbox"/> |                                     | <input checked="" type="checkbox"/> |                           |
| Workers reported to work, no open sores                |                             | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | no worker                 |
| no skin infections                                     |                             | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |                           |
| no diarrhea  |                             | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |                           |
| Kitchen is in good general appearance                  |                             | <input checked="" type="checkbox"/> |                                     | <input checked="" type="checkbox"/> |                           |
| All kitchen equipment operational & clean              |                             | <input checked="" type="checkbox"/> |                                     | <input checked="" type="checkbox"/> |                           |
| All tools and sharps inventoried                       |                             | <input checked="" type="checkbox"/> |                                     | <input checked="" type="checkbox"/> |                           |
| All areas secure, lights out, exits locked             |                             | <input checked="" type="checkbox"/> |                                     | <input checked="" type="checkbox"/> |                           |
| <b>DISH MACHINE</b>                                    | <b>Temperature</b>          |                                     | <b>Wash 150+</b>                    | <b>Rinse 180+</b>                   |                           |
| Temperature according to manufacturer's specifications | Breakfast                   |                                     | <u>154</u>                          | <u>181</u>                          |                           |
| and chemical agent used in Final Rinse                 | Lunch                       |                                     | <u>153</u>                          | <u>181</u>                          |                           |
|  | Dinner                      |                                     | <u>155</u>                          | <u>186</u>                          |                           |
| <b>POT and PAN SINK</b>                                | <b>Temperature</b>          |                                     | <b>Wash 110 °F+</b>                 | <b>Rinse 110 °F+</b>                | <b>200 ppm</b>            |
| Final Rinse Temps determined by chemical agent used    | Breakfast                   |                                     | <u>112</u>                          | <u>113</u>                          | <u>200 ppm</u>            |
|  | Lunch                       |                                     | <u>112</u>                          | <u>111</u>                          | <u>200 ppm</u>            |
|  | Dinner                      |                                     | <u>112</u>                          | <u>115</u>                          | <u>200 ppm</u>            |
| <b>FREEZER and WALK-IN</b>                             | <b>Temperature</b>          |                                     | <b>Freezer 0°F or below</b>         | <b>Walk-in 35-40 °F</b>             | <b>Walk-in 2 35-40 °F</b> |
| Record temperatures, Freezer and Walk-ins              | AM                          |                                     | <u>-7.6</u>                         | <u>38.7</u>                         | <u>39.6</u>               |
| Record temperatures, Freezer and Walk-ins              | PM                          |                                     | <u>-03</u>                          | <u>37.1</u>                         | <u>38.3</u>               |
| <b>DRY STORAGE</b>                                     | <b>Temperature 45-80 °F</b> |                                     | <b>Spice Room</b>                   | <b>Store Rm</b>                     |                           |
| Record temperatures Dry Storage Areas                  | AM                          |                                     | <u>68</u>                           | <u>68</u>                           |                           |
| Record temperatures, Dry Storage Areas                 | PM                          |                                     | <u>69</u>                           | <u>69</u>                           |                           |
| <b>Water Temps &amp; Handwash Areas</b>                | <b>AM</b><br>105-120 °F     | <b>PM</b><br>105-120 °F             |                                     |                                     |                           |
|  | <u>120</u>                  | <u>115</u>                          |                                     |                                     |                           |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 11.16.20 Time: 0700 AM Time: PM

| Shift Checklist  | AM                          |            | PM                          |                         | Comments                  |
|--|-----------------------------|------------|-----------------------------|-------------------------|---------------------------|
|  | No                          | Yes        | No                          | Yes                     |                           |
| All areas secure, no evidence of theft                 |                             | ✓          |                             |                         |                           |
| Workers reported to work, no open sores                |                             |            |                             |                         |                           |
| no skin infections                                     | N/A                         | A          | N/A                         | A                       |                           |
| no diarrhea  |                             |            |                             |                         |                           |
| Kitchen is in good general appearance                  |                             | ✓          |                             | ✓                       |                           |
| All kitchen equipment operational & clean              |                             | ✓          |                             | ✓                       |                           |
| All tools and sharps inventoried                       |                             | ✓          |                             | ✓                       |                           |
| All areas secure, lights out, exits locked             |                             |            |                             | ✓                       |                           |
| <b>DISH MACHINE</b>                                    | <b>Temperature</b>          |            | <b>Wash 150+</b>            | <b>Rinse 180+</b>       |                           |
| Temperature according to manufacturer's specifications | Breakfast                   |            | 151                         | 183                     |                           |
| and chemical agent used in Final Rinse                 | Lunch                       |            | 155                         | 181                     |                           |
|  | Dinner                      |            | 155                         | 182                     |                           |
| <b>POT and PAN SINK</b>                                | <b>Temperature</b>          |            | <b>Wash 110 °F+</b>         | <b>Rinse 110 °F+</b>    | <b>200 ppm</b>            |
| Final Rinse Temps determined by chemical agent used    | Breakfast                   |            | 125                         | 131                     | 200 ppm                   |
|  | Lunch                       |            | 116                         | 122                     | 200 ppm                   |
|  | Dinner                      |            | 128                         | 126                     | 200 ppm                   |
| <b>FREEZER and WALK-IN</b>                             | <b>Temperature</b>          |            | <b>Freezer 0°F or below</b> | <b>Walk-in 35-40 °F</b> | <b>Walk-in 2 35-40 °F</b> |
| Record temperatures, Freezer and Walk-ins              | AM                          |            | -6.0                        | 35.2                    | 38.8                      |
| Record temperatures, Freezer and Walk-ins              | PM                          |            | -7.5                        | 37.8                    | 38.5                      |
| <b>DRY STORAGE</b>                                     | <b>Temperature 45-80 °F</b> |            | <b>Spice Room</b>           | <b>Store Rm</b>         |                           |
| Record temperatures Dry Storage Areas                  | AM                          |            | 68                          | 68                      |                           |
| Record temperatures, Dry Storage Areas                 | PM                          |            | 68                          | 68                      |                           |
| <b>Water Temps &amp; Handwash Areas</b>                | <b>AM</b>                   | <b>PM</b>  |                             |                         |                           |
|  | 105-120 °F                  | 105-120 °F |                             |                         |                           |
|  | 120                         | 120        |                             |                         |                           |

Signature, Cook Supervisor (AM)

11.16.20  
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

11.16.20  
DATE

**GEO Aurora ICE**  
**3130 N. Oakland St**

11/9/2020  
7:55:06 AM BCU

**Temperature**  
**°F**

|                  |       |
|------------------|-------|
| A-1              | 72.22 |
| A-2              | 71.21 |
| A-3              | 71.21 |
| A-4              | 73.31 |
| B-1              | 72.81 |
| B-2              | 72.50 |
| B-3              | 71.41 |
| B-4              | 73.01 |
| C-1              | 72.50 |
| C-2              | 73.01 |
| C-3              | 72.00 |
| C-4              | 71.60 |
| E-1              | 72.81 |
| E-2              | 73.31 |
| D-1              | 70.31 |
| ISOLATION        | 71.12 |
| PATIENT ROOM     | 70.90 |
| INTAKE/RECEIVING | 70.90 |



# Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

Date: 11-23-2020

|          | Unit                   | AIR        | WATER/sink | Shower #1 | Shower #2 |
|----------|------------------------|------------|------------|-----------|-----------|
| 11-23-20 | South-A                | 72.3       |            |           |           |
|          | South-B                | 70.9       |            |           |           |
|          | South-C                | 72.1       |            |           |           |
|          | South-D                | 73.5       |            |           |           |
|          | South-E                | 73.0       |            |           |           |
|          | South-F                | 70.9       |            |           |           |
|          | South-G                | 72.9       |            |           |           |
|          | South-L                | 73.0       |            |           |           |
|          | South-M                | 72.2       |            |           |           |
|          | South-N                | 72.8       |            |           |           |
|          | South-X                | unoccupied |            |           |           |
|          | South-Y                | 71.8       |            |           |           |
|          | South-Z                | 72.5       |            |           |           |
|          | South SMU              | 66.8       |            |           |           |
|          | South SM -<br>Shower 3 |            |            |           |           |
|          | MED ISO- Room 1        | N/A        |            | N/A       | N/A       |
|          | MED ISO- Room 2        | N/A        |            | N/A       | N/A       |
|          | MED ISO- Room 3        | N/A        |            | N/A       | N/A       |
|          | MEDICAL                |            |            |           |           |

PRINT:

Sean Hansen

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer